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INFORMATION REPORT

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SUBJECT Location and Description of Kitchen-Factories

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factories:

big Kitchen-

- (1) Kitchen-Factory of the Vyborgsky District in Leningrad;
- (2) Kitchen-Factory of the industrial plant "Dynamo" in Moscow
which is extra large;
- (3) Kitchen-Factory on Novokuznetsky Street, a few blocks from
the Zatspysky Market in Moscow;
- (4) Kitchen-Factory of the Gorkovsky, Molotov's Automobile Plant
on the Volga River.

There are smaller Kitchen-Factories in Poltava
They do not call them Kitchen-Factories but Restaurants, but actually
they are the same.

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- (1) Kitchen-Factory at the industrial plant "Metal" located a
few blocks from the Kiev Railroad Station, Poltava;
- (2) Kitchen-Factory at the Spinning Combinat, between the Kiev
Railroad Station and the military Airport, Poltava;
- (3) Kitchen-Factory at the military base at the Airport, Poltava;
- (4) Kitchen-Factory at the Locomotive Depot at the Railroad
Station, Poltava.

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As a rule, the Kitchen-Factories are located in industrial districts and serve a number of installations, or they are located just inside an industrial plant and supply the workers of that plant only. Practically every big plant has its own Kitchen-Factory. Towns like Moscow or Leningrad have many Kitchen-Factories and several huge Kitchen-Factories which supply the smaller ones.

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2.

The plan of the Kitchen-Factories is more or less standard. If it is a one-story building, the distribution of the shops would be as shown on the attached sketch. However, there is no law of standardization and there can be some deviations. If it is a two or three story building, the food storage department is in the basement, or on the first floor, if there is no basement, and the working shops, kitchen, and eating halls are above the storage rooms and the administration and the laboratory on the top floor.

The rooms for storage of meat and milk products have refrigeration in the Kitchen-Factories in the large towns like Moscow, Leningrad, and Gorki. The cooling agent used is ammonia. The Factories in Poltava did not have any refrigeration at all but they did use ice when they could get it.

Usually, the departments for cleaning vegetables had one to four machines for peeling potatoes and one to three machines for cutting cabbage, beets, etc. The big Factories had conveyers for potatoes. The meat department had one to two big machines for meat grinding. In the large Kitchen-Factories, tons of frozen meat, fats, butter, and vegetables can be stored.

The kitchen always had a very large range burning coal or wood, and from three to 10 steam-heated pots holding 200, 500, 800, or 1,000 quarts. There were always several "reserved" pots in the kitchen which could be used for feeding soldiers in the time of war. The kitchens were also equipped with dishwashing machines.

The large Kitchen-Factories usually have from two to five eating halls, each seating up to 200 people.

3.

personalities engaged in Kitchen-Factories.

(1) Director of Kitchen-Factory at Spinning Combinat, Poltava, was named Tuznitsko.

(2) Director of Kitchen-Factory at Industrial Plant "Metal", Poltava, was named Lichoshvay.

(3) Director of Kitchen-Factory at Railroad Depot was named Horban.

Sometimes the Directors of the large Kitchen-Factories were engineers but usually the engineers work at the Trust and are responsible for all the Kitchen-Factories and Restaurants of their particular Trust.

All the Kitchen-Factories had a bookkeeper (usually highschool education); a storekeeper (usually elementary education) who was the secretary of the local Committee of the Communist Party; a chief cook (usually elementary education) who almost never was a Party member and usually opposed to the government. As a rule, all the Directors and storekeepers were dishonest and could not be trusted.

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chief cooks:

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(1) Stephan Bratkov. Kitchen-Factory at the Railroad Depot, Poltava.

(2) Zuban, Central Restaurant, Poltava.

(3) Koubun.

(4) Objshevko.

None of these individuals were members of the Communist Party. they are all still living in Poltava and working as cooks.

All the Kitchen-Factories in one town are under a central management called a "Trust" which, in turn, is under the Town or District Trade Council. The Trust supplies all the foods to the Kitchen-Factories. They obtain meat from the slaughter house, milk and milk products from the dairy, and vegetables from the Trade Council which buys them at the Collective Farms. No Kitchen-Factory is allowed to buy anything from private citizens.

The foods are supposed to be inspected before they are sent to the Kitchen-Factories from the slaughter houses, dairies, etc. After arrival at the Kitchen-Factory they are usually checked by the storekeeper and if he notices anything suspicious, he notifies the Sanitary Inspector. Very frequently, the Kitchen-Factories accept foods which are practically spoiled because they do not expect to obtain better foods or there are some advantages for the key personalities of the Factory. Sometimes the food spoils at the Kitchen-Factory for lack of refrigeration.

Laboratories are maintained to prevent food poisoning outbreaks. Every town and each district of the town has a Sanitary Inspector whose duty is to check the foods and drinking water. Usually a technician of the Sanitary Laboratory comes to the Kitchen-Factory unexpectedly. This happens about once a month. If he finds bad foods, his duty is to destroy them. But he must be extremely careful, for if he destroys food without sufficient cause, he might be sent to a concentration camp. The report concerning the destroyed foods is signed by the Technician, the Director of the Kitchen-Factory, the chief cook or the storekeeper.

The laboratories of the Trusts usually are one for a small town or one in a district of a large town. It is usually located in one of the Kitchen-Factories. The head of the laboratory is usually a chemical engineer. These laboratories do about the same work as the Sanitary Inspectors. Not every town Trust has a laboratory.

For many years Poltava had no laboratory except for the laboratory of the Sanitary Inspector.

In spite of all the inspections, there are many cases of food poisoning for the laboratories do not have sufficient workers for thorough inspections. When they do find spoiled food, they often do nothing about it for fear of a concentration camp.

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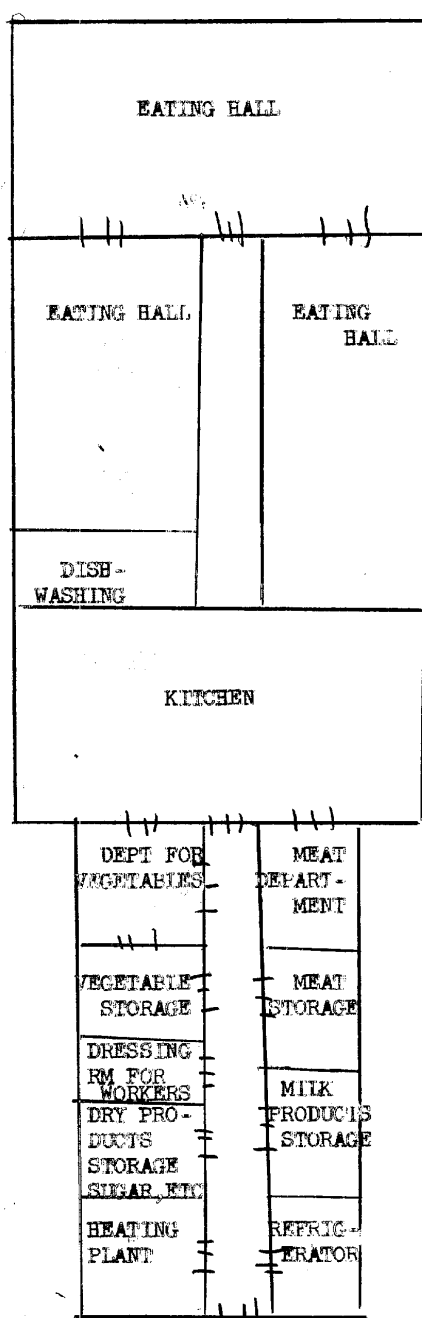
ENCLOSURE (A): A sketch showing the distribution of the Departments of a one-story Kitchen-Factory.

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ENCLOSURE (A)

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A SKETCH OF THE DISTRIBUTION OF THE DEPARTMENTS
IN A ONE-STORY KITCHEN-FACTORY



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